



COMMUNITY FRIDGE FAQS

HOW DO I SET UP A COMMUNITY FRIDGE?

If you want to set up a Community Fridge, the first things to consider are:

1. FUNDING

You'll need to secure some start up funding. Initial set up costs include; buying the fridge and associated materials (cleaning equipment, waste bins etc.), possibly the cost of creating a bespoke space to house the fridge, and staff time to build your local network and get the word out if this isn't done by volunteers. Ongoing overhead costs are mostly for electricity, insurance, and any non-volunteer project co-ordination.

2. MANAGEMENT AND INSURANCE

Identify a legally registered organisation that will take responsibility for the fridge. This will make it easier to get insurance and register as a food business. Registering as a food business is a local authority requirement and the first step to getting a food hygiene rating.

3. LOCATION

Identify a secure, dry, publicly accessible location with electricity supply for your Community Fridge.

4. HEALTH AND SAFETY

Make sure you have everything in place to run a safe and efficient fridge. Arrange a meeting with your local Environmental Health Officer early on. (More info on this below).

5. READ HUBBUB'S 'HOW TO' GUIDE

The guide can be found here: <http://bit.ly/COMMUNITYFRIDGES2017>. Please note one size does not fit all – there are many ways to run a Community Fridge. If you have any questions on how the information provided might apply to your situation contact communityfridge@hubbub.org.uk.



HOW DOES A COMMUNITY FRIDGE RUN ONCE SET UP?

Most Community Fridges will have project leads or co-ordinators, responsible for the smooth running of the fridge. Projects are often very reliant on a committed pool of volunteers. Fridges need regular cleaning and contents monitoring. Volunteers may need to pick up surplus from local businesses and log food into the fridge. To minimise manpower consider linking up with other local food redistribution groups. Organisations such as Plan Zeroes are happy to help.

IS PUTTING DISCLAIMERS ON THE FRIDGE ENOUGH, ARE THEY LEGALLY VALID?

No, disclaimers are not legally valid so you cannot rely on these to cover your back. Instead you will need to get approval from your local EHO and secure public liability insurance.

HOW DO I INSURE MY COMMUNITY FRIDGE?

You may be able to cover the fridge under your organisation's existing public liability insurance. The insurance company will probably want to have a risk assessment, and will want to see evidence that the fridge is registered and working to the satisfaction of the Local Authorities. A useful website for Third Sector Insurance is:
<https://www.thirdsectorprotect.co.uk>.

HOW CAN I ALLAY FOOD HYGIENE CONCERNS?

Hubbub has developed a set of guidelines for running a safe and professional Community Fridge. The guidelines have been developed with consultation from the Food Standards Agency, Environmental Health Officers and Sainsbury's Food Safety Team.
<http://bit.ly/COMMUNITYFRIDGES2017>

You should get a food hygiene rating for the fridge. You will be given this when you register as a food business and have had an inspection from an Environmental Health Officer. Others will be able to see this information and you will receive a certificate:
<http://www.hygieneratings.info/2531222-community-fridge-london>



WHAT FRIDGE SHOULD I CHOOSE?

- You can get a free fridge from Freegle or a second hand fridge from places like Gumtree.
- There are lots of good options for more robust and professional-looking commercial fridges via this website - - <http://fridgeland.co.uk/glass-door-fridges>. Camberwell Community Fridge have [this one](#) and Brixton's People's Fridge have [this one](#). A benefit of commercial fridges is that they are clear fronted so it's easy to see what's inside. They are also often lockable.
- Alternatively you could get a new large domestic fridge. Bosch are supporting the Community Fridge Network - if you are interested in getting a domestic Bosch fridge at cost price (approx. 30% discount) please let us know; communityfridge@hubbub.org.uk.

WHERE DOES THE FOOD COME FROM?

Food can be donated by individuals or businesses, so long as it meets the inclusion criteria (see the Hubbub 'How to guide').

Normally, all you need is one strong partnership with a major retailer for a steady supply of surplus through your fridge. Some fridges receive food via FareShare who deliver food from retailers to community groups and charities: <http://www.fareshare.org.uk>. Other Community Fridges receive food directly from local supermarkets, or small businesses such as bakeries and fruit and veg shops.

Hubbub is in conversation with several retailers about supporting the national network. The aim is for us to do some of the legwork, and help link retailers with local groups. Retailers such as Sainsbury's, Nando's and M&S have expressed interest in supporting the network. We have started linking up local Sainsbury's stores with their nearest Community Fridge. Please get in touch if this is of interest communityfridge@hubbub.org.uk.

HOW MUCH DOES IT COST TO RUN AND WHERE CAN I GO TO SECURE FUNDS?

Community Fridges can be set up in a very basic way or with all the bells and whistles— it depends on where it's housed and how you want it to look! The Botley Community Fridge was set up for just £140: £30 for a second hand fridge, £30 for labels and cleaning products, £12 for a Level 2 food safety certificate (needed to get food from Tesco), £30 for electricity for a year, and £38 for bins, dustpan, laminated signs etc. Everything there is done by volunteers.



A new fridge may cost you anywhere between £300 - £700. The fridge can either be run by volunteers or a paid co-ordinator, or a mixture of both. With set up costs, a paid part time co-ordinator and ongoing overheads such as electricity your fridge could cost between £6,000 - £16,000 in the first year. Costs will be much less if volunteers are used and the set up is simplified.

The Community Fridge Network will keep an eye out for funding opportunities. A few of the funding opportunities listed on the Sustainable Food Cities site may be suitable for your area <http://bit.ly/2uKyD1j> and via crowdfunding.

ARE COMMUNITY FRIDGES THE SOLUTION TO FOOD POVERTY?

We believe that Community Fridges and food waste redistribution in general are not a sustainable answer to food poverty. Nor should food poverty be the answer to food waste. However, Community Fridges can help people in need and be a useful supplement to food banks. We're keen to explore what community can fridges offer in these tough times. Not in terms of handouts - but in terms of strengthened communities. We have found that Community Fridges increase a spirit of sharing and serve as social spaces and sites of food education within a community. Their benefits are manifold and will be different in each area.

WHAT'S THE DIFFERENCE BETWEEN A COMMUNITY FRIDGE AND A FOOD BANK?

People are usually referred to Food Banks which act as a emergency stop gap solution. For some there is a stigma tied to using food banks and there is a cap on the number of visits that can be made by a household. Generally non-perishable food items are given out, and at set times only. In contrast, Community Fridges exist to reduce food waste and foster a spirit of sharing. They are open more regularly and are a source of fresh good quality food surplus for everyone in the community. They operate on a trust basis and are not means tested.

Community Fridges are a permanent evolving fixtures. They have potential to become accessible and inclusive food/sustainability hubs with features such as community gardens, food co-ops, swap shops, communal meals, cooking workshops using the produce and much more.



WHAT IS THE COMMUNITY FRIDGE NETWORK?

The Community Fridge Network is a free support network for any group setting up or running a Community Fridge, enabling the concept to flourish across the UK and beyond.

It aims to:

- Provide guidance on how to comply with all necessary safety regulations.
- Help experiences to be shared with other groups around the country.
- Provide guidance and support with creating a financially viable model.
- Help raise the profile of the Community Fridges by providing professionally designed displays, recipes, plus press and social media support.
- Help build links with national retailers who have perishable food that could be donated.
- Provide relevant data and an annual review of the national picture, showcasing the cumulative impact that Community Fridges are having across the country.

HOW DO I BECOME A MEMBER OF THE COMMUNITY FRIDGE NETWORK?

1. Request and return a membership form to communityfridge@hubbub.org.uk.
2. Provide details of a key contact person at your organisation.
3. Provide details of the site where you are installing the fridge when you have it.
4. Provide evidence that your fridge is registered and working to the satisfaction of the Local Authorities.
5. Submit quarterly data for impact reporting.